



STEETON HALL

HOTEL & RESTAURANT

Starters

Homemade Soup

served with a crusty roll and butter

£4.50

Classic Prawn Cocktail

served with mixed leaf salad, brown bread and butter

£6.95

Beer Battered Haddock Goujons (DF)

served with salad garnish and homemade tartare sauce

£ 6.50

Deep Fried Breaded Brie

served with salad garnish and cranberry sauce

£ 5.50

Main Course Favourites

A Trio of Jackson's Sausages 'n' Mash

served with red onion gravy and fresh vegetables

£11.25

Deep Fried Breaded Wholetail Scampi

served with mixed salad, homemade chips and tartare sauce

£ 12.95

Beer Battered Jumbo Haddock (DF)

served with mushy peas, homemade chips and tartare sauce

£12.75

10oz Gammon Steak (GF)

served with egg, pineapple, roasted tomato, mushroom and homemade chips

£12.50

8oz Homemade Beef Burger

served with smoked cheese, baby gem, onion, tomato, coleslaw, beer battered
onion rings and homemade chips

£12.25

BBQ Chargrilled Chicken Breast

topped with smoked bacon and served with BBQ sauce, cheddar cheese, salad garnish and
homemade chips

£12.25

Vegetarian Option

Mediterranean Vegetable Filo Basket

courgette, aubergine, peppers, onion, garlic, tomato herb sauce, mixed salad and homemade chips

£10.95

Lighter Options

Sandwiches, Jacket Potatoes & Flour Wraps

All of our sandwich choices can be served on either a warm Ciabatta, White Tea-Cake, White or
Brown Bread. Prefer a wrap or jacket potato, let one of our staff members know.

Roast Yorkshire Ham and Tomato £ 6.95
Luxury North Atlantic Prawn with brandied Marie Rose £ 8.95
Cheddar Cheese and Pickle £ 6.95
Tuna Mayonnaise and Cucumber £ 7.95
Warm Cajun Spiced Chicken Breast with Tzatziki Dip £ 7.95
Hot Beef with Onion Gravy (on Ciabatta) £ 7.95
Mini Battered Haddock with Homemade Tartare £ 8.25
Bacon and Brie Ciabatta £ 7.95
Sausage and Red Onion Ciabatta £ 7.95
Hot Pork, Gravy and Stuffing £ 7.95

All of the above are served with coleslaw and hand-cut chips.

Please ask our waiting staff for the available salads.

Pure Indulgence

Have a look on our specials board for the available desserts.

Dietary Requirements

A lot of our dishes can be made gluten and dairy free, ask one of our staff members for
advise. For any other dietary requirements speak to our staff, they will be happy to advise

you. **DF – Dairy Free GF – Gluten Free**